



Valentine's Day

49.95 Per Person

4 Course Menu

Pan Seared Scallop | Roasted Cauliflower Purée | Nilly Prat Brasage | Caviar (GF)

Rosary Goats Cheese | Berryfields Coppa | Poached Quince | Pistachio (N) (GF)
Textures of Artichoke | Purée | Roast | Fried | Parmesan | Herb Dressing (GF) (V) (VEO)
Crab Tian | Fennel & Dill Slaw | Pink Grapefruit & Broccoli Dressing (GF)

Braised Featherblade of Beef | Pomme Purée | Pancetta | Button Mushrooms |
Rich Red Wine Sauce | Parsley (GF)
Honey & Coriander Crusted Breast of Duck | Charred Courgettes | Sesame Carrot Purée | Spring Onion |
Bok Choy | Soy Jus (GF)

Line Caught Seabass | Provençale Vegetables | Tapenade | Tempura Anchovy |
Cannellini Bean Velouté (GFO)

Confit Heritage Carrot | Toasted Macadamia & Seed Granola |
Crushed Butternut Squash | Sage (N) (GF) (VEO)

Vanilla Panna Cotta | Pistachio Macaron | Infused Raspberry Gel (N) (GF)
Chocolate Feuilletine Crunch | Hazelnut Praline | Chantilly Cream | Salted Caramel (N) (V)
Somerset Brie | Quince Gel | Chicory Salad | Barn Bakery Crostini (V)

**(GF) – Gluten Free . (N) – Dish contains nuts . (GFO) – Gluten Free Option (Please inform server at time of ordering) .
(V) – Vegetarian . (VE) – Vegan . (VEO) – Vegan option (Please inform server at time of ordering)**

We use ingredients from our Kitchen Garden throughout the menu, so dishes will vary with the seasons. Our food is prepared in a kitchen where nuts, cereals and all other allergens are present. Please inform your server of any allergens or dietary requirements. An optional 10% service charge will be added to your bill for tables of 8 or more guests.